

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (Currently amended) Process for the preparation of an edible dispersion comprising oil and structuring agent and one or more of an aqueous phase and/or a solid phase, comprising forming the dispersion by mixing oil, solid structuring agent particles having a microporous structure of submicron size particles and the aqueous phase and/or the solid phase, ~~wherein the solid structuring agent particles have a microporous structure of submicron size particles~~ wherein the solid structuring agent particles were made using a micronisation process by preparing a homogeneous mixture of structuring agent and liquefied gas or supercritical gas at a pressure of 5-40 MPa and expanding the mixture through an orifice, under such conditions that a spray jet is applied in which the structuring agent is solidified and micronised.

Claim 2 (Canceled)

Claim 3 (Previously Presented) Process according to claim 1, wherein the structuring agent is edible fat.

Claim 4 (Previously Presented) Process according to claim 1, wherein the edible dispersion is a water and oil containing emulsion.

Claim 5 (Previously Presented) Process according to claim 3, wherein the solid structuring agent particles have an average diameter $D_{3,2}$ of 60 μm or lower.

Claim 6 (Previously Presented) Process according to claim 1, wherein the solid structuring agent particles have an average particle size $D_{3,2}$ of 30 μm or lower.

Claim 7 (currently amended) ~~Process according to claim 1~~ for the preparation of an edible dispersion comprising oil and structuring agent and one or more of an aqueous phase and/or a solid phase, comprising preparing ~~the solid~~ structuring agent particles using a micronisation process by preparing a homogeneous mixture of structuring agent and liquefied gas or supercritical gas at a pressure of 5-40 MPa and expanding the mixture through an orifice, under such conditions that a spray jet is applied in which the structuring agent is solidified and micronized, said structuring agent having a microporous structure of submicron size particles, and forming the dispersion by mixing oil, the solid structuring agent particles and the aqueous phase and/or the solid phase.;

Claim 8 (Canceled)

Claim 9 (currently amended) Process according to claim 8~~1~~, wherein the homogenised mixture comprises oil.

Claim 10 (Original) Process according to claim 9, wherein the homogenised mixture comprises 10-90 wt.% based on the weight of the sum of oil and structuring agent.

Claim 11 (currently amended) Process according to claim 9, wherein the temperature of the mixture of structuring agent and liquified gas or supercritical gas is such that the mixture forms a homogeneous mixture.

Claim 12 (Original) Process according to claim 11, wherein the temperature of the mixture of structuring agent and liquified gas or supercritical gas is below the slip melting point of the structuring agent at atmospheric pressure and above the temperature at which phase separation of the mixture occurs.

Claim 13 (Previously Presented) Process according to claim 1, wherein a gas jet is applied in addition to the spray jet.

Claim 14 (Original) Process according to claim 13, wherein the gas jet is positioned such that re-circulation of material expanded through the orifice is reduced or avoided.

Claim 15 (Previously Presented) Process according to the claim 13, wherein the gas from the gas jet flows essentially tangentially to the flow direction of the spray jet.

Claim 16 (currently amended) Process according to ~~any~~ claim 1, wherein the spray jet is sprayed into a collection chamber, and a flow of gas having a temperature lower than the slip melting point of the structuring agent is fed into the collection chamber.

Claim 17 (Canceled)

Claim 18 (Currently amended) Process according to claim 1, wherein the edible dispersion comprising oil is a water and oil containing emulsion ~~optionally including and~~ includes a solid phase.

Claim 19 (Previously presented) Process according to claim 1, wherein the edible dispersion is a dispersion of 30-75 wt.% solid matter in oil.

Claim 20 (Previously Presented) Process according to claim 19, wherein the solid matter comprises dry particulate matter.

Claim 21 (Previously Presented) Process according to claim 20, wherein the dry particulate matter comprises one or more of flour, starch, salt, dried herbs, spices and mixtures thereof.

Claim 22 (New) The process according to claim 1 wherein the homogeneous mixture used to make the solid structuring agent comprises structuring agent and supercritical gas.

Claim 23 (New). The process according to claim 22 wherein the supercritical gas is carbon dioxide.

Claim 24 (New) The process according to claim 7 wherein the homogeneous mixture used to make the solid structuring agent comprises structuring agent and supercritical gas.

Claim 25 (New). The process according to claim 24 wherein the supercritical gas is carbon dioxide.

Claim 26 (New) The process according to claim 7 wherein the gas comprises carbon dioxide and the pressure is within the range of 15-40 MPa.

Claim 27 (New) The process according to claim 1 wherein in the course of preparation of the dispersion the microporous structure is broken into submicron particles.

Claim 28 (New) The process according to claim 7 wherein in the course of preparation of the dispersion the microporous structure is broken into the submicron particles.

Claim 29 (New) The process according to claim 1 wherein the wall thickness in the microporous structure is submicron.

Claim 30 (New) The process according to claim 7 wherein the wall thickness in the microporous structure is submicron.

Claim 31 (New) The process according to claim 22 wherein the gas comprises carbon dioxide and the pressure is within the range of 15-40 MPa.

Claim 32 (New) The process according to claim 1 wherein the edible dispersion is a spread, is oil continuous, and comprises an aqueous phase.

Claim 33 (New) The process according to claim 7 wherein the edible dispersion is a spread, is oil continuous, and comprises an aqueous phase.